

**Amendments to the Specification:**

*Please insert the following "Brief Description of Drawings" section into the text that was added via the Preliminary Amendment, filed on December 10, 2001, as shown below:*

In the unmodified form, starches have limited use in the food industry. Waxy maize starch is a good example. The unmodified granules hydrate with ease, swell rapidly, rupture, lose viscosity and produce weak bodied, very stringy and very cohesive pastes.

**SUMMARY OF THE INVENTION**

This invention relates to a method for providing a foodstuff with a short or smooth texture and/or shiny appearance after heat and/or shear treatment. The method comprises adding to the ingredients of a foodstuff a cross-linked starch, wherein said starch has a capacity to disintegrate into discrete particles after processing to provide said improved foodstuff.

**BRIEF DESCRIPTION OF DRAWINGS**

Figure 1: Amylopectin PS with low cross-link level before shear.

Figure 2: Amylopectin PS with low cross-link level after 1 min. shear.

Figure 3: Amylopectin PS with low cross-link level after 2 min. shear.

Figure 4: Amylopectin PS with high cross-link level before shear.

Figure 5: Amylopectin PS with high cross-link level after 1 min. shear.

Figure 6: Amylopectin PS with high cross-link level after 2 min. shear.

Figure 7: Normal PS with low cross-link level before shear.

Figure 8: Normal PS with low cross-link level after 1 min. shear.

Figure 9: Normal PS with low cross-link level after 2 min. shear.

Figure 10: Normal PS with high cross-link level before shear.

Figure 11: Normal PS with high cross-link level after 2 min. shear.

Figure 12: Waxy maize starch with low cross-link level before shear.

Figure 13: Waxy maize starch with low cross-link level after 1 min. shear.

Figure 14: Waxy maize starch with low cross-link level after 2 min. shear.

Figure 15: Waxy maize starch with high cross-link level before shear.

Figure 16: Waxy maize starch with high cross-link level after 2 min. shear.

Figure 17: Degraded potato starch with high crosslink level before shear.

Figure 18: Degraded potato starch with high crosslink level after 2 min. shear.

Figure 19: The number average particle size distribution of starch in a retorted dessert. Line A is the distribution of an amylopectin PS derivative, line B the distribution of a normal PS derivative. The use of the amylopectin PS derivative results in a dessert with a smooth and shiny texture which is greatly appreciated by customers. Use of normal PS results in a coarse, bland or dull dessert which is generally not well liked. Particle size was measured using microscopic optometric analyses; i.e. two lines were drawn at random through a microscopic picture of a dessert sample, comparable to as shown for example in anyone of

Figures 1 to 16, and each particle dissected by said line was assigned a size corresponding with the length of the line segment cutting through said particle.

#### DETAILED DESCRIPTION OF THE INVENTION

In general, we modify starch to enhance or repress its inherent properties as appropriate for a specific application. To provide thickening, improve binding, increase stability, to improve mouthfeel and sheen, to gel, disperse or cloud.

*Please delete pages 29-31 of the specification.*